

Beaujolais



TRENEL
BENE FACIT ID QUOD BENE AMAT



BEAUJOLAIS

Cuvée Rochebonne

Origin

Beaujolais, France

Grape variety

Gamay Noir

Age of the vines

70 to 100 years

Soil

Clay on calcareous bedrock

Fermentation

Maceration of whole bunches for 8 to 10 days. 5 months' ageing in cement tanks. Unfined and lightly filtered before bottling.

Situation

The regional appellation “Beaujolais” was recognized in 1937 and is the most extensive of the region. It produces fresh and fruity wines, perfect for the first days of summer.

Trénel's Beaujolais *Cuvée Rochebonne* is produced on the east of the “Pierres Dorées” area, on three parcels east-oriented and facing the Mont Blanc. They're located in the village of Lucenay and are particularly ancient: the older one has been planted in 1922. The soil is very clayey and gives roundness and structure to the wine.

Tasting

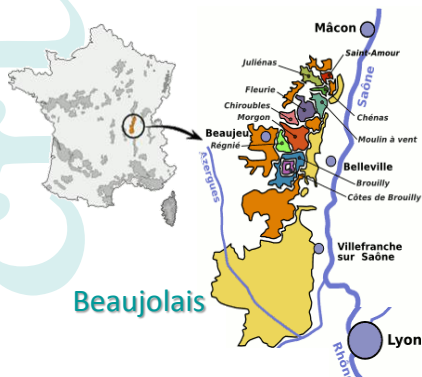
This crisp and flamboyant wine has a beautiful ruby color. Its nose mingles the aromas of cherry, blueberry and raspberry.

It is very fine and smooth on the palate and develops notes of liquorice and pepper.

How to drink and serve

Served between 13° and 15°C, it will pair beautifully with local cooked meats, andouillette or soft cheese like camembert or brie. At the end of the meal, its fruity aromas will be a perfect match with red berry pie.

Drink within 2 to 3 years to enjoy its fruity character. Try ageing for 5 to 10 years to develop delicate undergrowth aromas.



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